



JILK 60

OVERVIEW

Jilk 60 is a premium all-around Cake Emulsifier for outstanding volume, stability and production reliability. It is produced to Halal specification and is particularly suited to warm climates. Ideal for use within industrial production of all varieties of soft cake.

Jilk 60 is concentrated and produces excellent results, even from a low dosage. It is a cost-effective alternative to locally produced cake emulsifiers and has proven to reduce the total recipe cost for many bakers.

USAGE

15--20 g/kg on total batter weight.

INGREDIENTS

water, E420, E471, E475, E1520, E470a, E432, E283, natural orange flavouring, Carriers: Water, E420, E1520, Processing aids: E470a, E283



PACKAGING

Code	Size	Туре	Palletisation
225720	10 kg	Doil	

225720 10 kg Pail 225723 32 kg Pail

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	1,300.00
Energy (kcal)	320.00
Fat (g)	26.00
of which saturated (g)	25.00
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	21.00
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.01



STORAGE

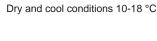
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SHELF LIFE



TYPE

Paste







Cake Emulsifiers, Industrial ingredients



INGREDIENT FEATURES

Halal, Kosher



FINISHED PRODUCT

Cupcake, Layer cake, Madeira cake, Muffin, Pound cake, Soft cakes, Sponge cake, Swiss roll



BRANDS

Aromatic



Softness, Stability, Texture, Volume